# 590/FOOD CODE INSPECTION GUIDE

(updated 11/6/01)

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Application License: Issuance, Inspection Fees Display of License Number Operator's List of Vending Machine Locations and Preparation areas Inspection of Vending Machines, Premises and Preparation Areas Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth	(C) (D) (E) (F)	
Application License: Issuance, Inspection Fees Display of License Number Operator's List of Vending Machine Locations and Preparation areas Inspection of Vending Machines, Premises and Preparation Areas Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth Enforcement	(C) (D) (E) (F) (G)	
Application License: Issuance, Inspection Fees Display of License Number Operator's List of Vending Machine Locations and Preparation areas Inspection of Vending Machines, Premises and Preparation Areas Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth Enforcement CRIMINAL PENALTIES	(C) (D) (E) (F) (G) (H) 590.019	
Application License: Issuance, Inspection Fees Display of License Number Operator's List of Vending Machine Locations and Preparation areas Inspection of Vending Machines, Premises and Preparation Areas Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth Enforcement CRIMINAL PENALTIES Violations of 590.000 Provisions	(C) (D) (E) (F) (G) (H) 590.019 (A)	
Application License: Issuance, Inspection Fees Display of License Number Operator's List of Vending Machine Locations and Preparation areas Inspection of Vending Machines, Premises and Preparation Areas Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth Enforcement CRIMINAL PENALTIES Violations of 590.000 Provisions Failure to Comply with Orders	(C) (D) (E) (F) (G) (H) 590.019 (A) (B)	

Regulatory Authority  $\,$  M.G.L. c. 94, ss. 305 A, 305B, 146 and 189 A; M.G.L. c. 111, ss. 5 and 127 A